Bauknecht

# Instructions for use


Precautions and general recommendations

Installation

Electrical connection

Energy saving tips

Oven accessories

Cooktop accessories

Cooking charts

Cleaning the oven and accessories

Cleaning the cooktop

Troubleshooting guide

After Sales-Service

# Precautions and general recommendations

**Before using the appliances**

- To make the most of your new appliances, read the users instructions carefully and keep them on hand for consultation in the future.
- Remove the cardboard protections and the protective plastic film.
- Remove the accessories from the oven and heat it 200°C for about an hour to eliminate the smell of protective grease and insulating materials. Keep the window open during this procedure.
  **N.B: The cooling fan runs continuously at two different speeds according to the temperature value of the components when the appliances are in use.**
  **Full speed: for high temperature of the components.**
  **Half speed pulsing: for low temperature of the components.**
  **The pulsing speed has to be considered a normal appliance condition at half speed. The fan may continue to run for the time necessary to ensure sufficient cooling of the components and adjacent kitchen units after the appliance has been switched off.**

**Protecting the environment**

**1. Packing**

- The packaging material can be100% recycled, as confirmed by the recycling symbol ♺.

**2. Products**

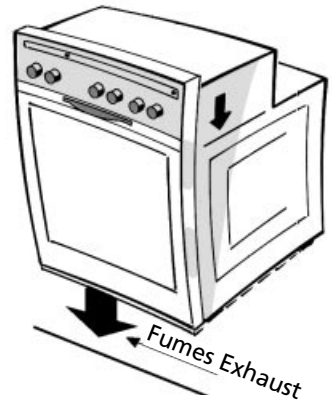
- The appliances are built from recyclable materials. If you decide to scrap the appliances please observe local waste disposal by-laws. Cut off the power cords so that the appliances cannot be connected to the mains.

**Precautions and general recommendations**

- Before any maintenance on the appliances disconnect them from the electrical power supply.
- Keep children away from the appliances when they are in use.
- The appliances must be repaired or adjusted only by a qualified technician.
- Make sure that the electrical wires of other electrical appliances near the cooktop or the oven do not come into contact with hot parts and do not become entrapped in the oven door.
- The oven is equipped with air cooling system to prevent excessive temperatures of the oven front and furniture housing. Following cooking times greater than one hour at temperatures of 200°C or more, it is recommended that residual heat from the oven and housing be removed by use of a cool down period. At completion of cooking, leave the oven on, in any cooking function but grill with the "temperature knob" on "0" position, for about 15 minutes. The oven door must remain closed during the cool down period.

**Oven**

- Never stand or sit on the oven open door. Never hand any weight at the handle of the oven open door.
- Use oven gloves to remove baking trays and accessories when the oven is hot.
- **Do not cover the bottom of the oven with aluminium foil.**
- Do not place inflammable material in the oven - risk of fire if the oven is inadvertently switched on.
- During the cooking process, water evaporates from food. All ovens require this steam and other fumes to be vented from the oven cavity. For reasons of safety and aesthetics, we have determined that an opening at the bottom of the door is the optimum solution. Consequently, vapour may be seen to be coming from this area on occasions (see picture).




This is a normal occurrence and the bottom trim can be cleaned after removal of the door as described on "Cleaning the oven and accessories".

- Heavy weights must not be placed on the open door as this may result in damage to the cavity and hinges. Max weight: 7 kg (15lbs).

# Precautions and general recommendations

**Conventional electric/glass-ceramic cooktop**

- **Do not switch on the hotplates/cooking zones when there is no pan in position.**
- The cooktop features different size hotplates/cooking zones. Use pans whose base diameter is the same as or slightly larger than the diameter of the hotplate/cooking zone.
- Use flat-bottomed pans. The use of pans with concave or convex bottoms may damage the cooktop.
- Do not use the cooktop as a worksurface or a support surface.
- Do not leave the appliance unattended when frying food - risk of fire.

**Specific recommendations for glass-ceramic cooktops**

- With the fast boiling function, only use stainless steel pans with double layer bottoms.
- If the glass ceramic surface should break or crack due to violent impact (falling objects, etc.) do not use it and call After Sales Service immediately.
- Do not place food wrapped in aluminium foil, plastic containers or cloths on the hot cooking zones.
- Do not drag pans across the glass-ceramic surface - risk of scratches.
- If your hob is provided with halogen lamps, we recommend that you do not stare at them during the operation.
- Avoid spilling sugar and similar substances on the cooktop. If necessary, clean the cooktop carefully following the care and maintenance instructions in this handbook.

**Declaration of conformity CE**

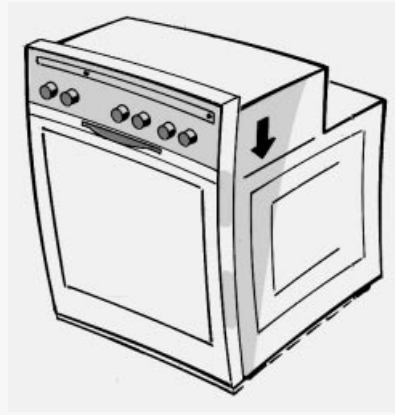
- These appliances are designed to come into contact with foodstuffs and they are constructed in compliance with Directive 89/109/EEC.
- They are designed solely for use as domestic cooking appliances. Any other use of the appliances (e.g. for room heating) is considered as improper use and potentially dangerous.
- These appliances are designed, built and sold in compliance with:
  - the safety requirements of "Low Voltage" Directive 73/23/EEC;
  - the protection requirements of EMC Directive 89/336/EEC;
  - the requirements of Directive 93/68/EEC.

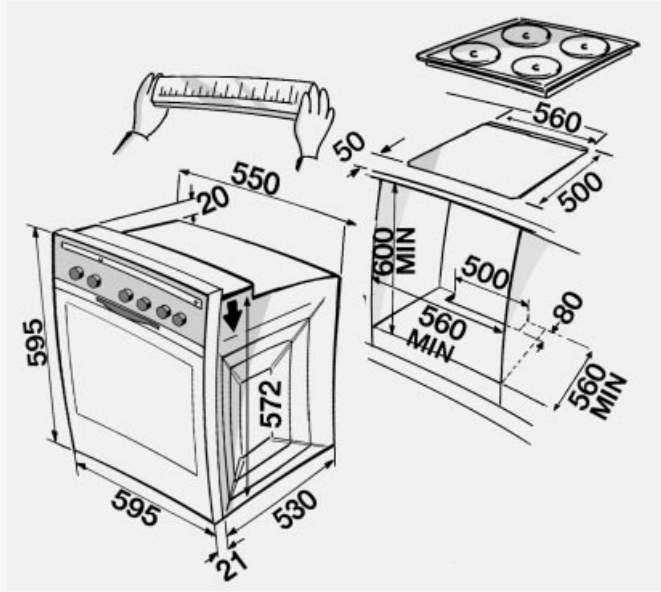
# Installation

**Technical information for the installer**

**OVEN**

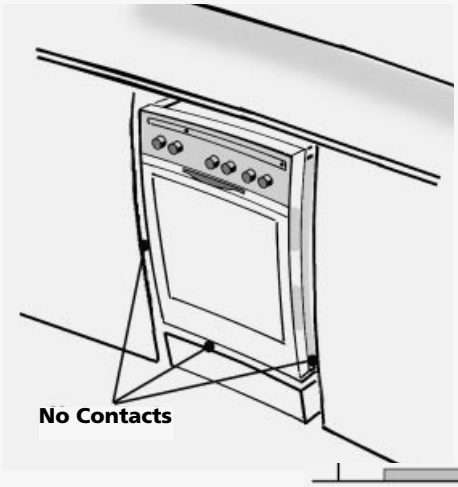
- After removing the oven from its packaging, before making the connections place it on the polystyrene foam base to protect it from damage.
- Do not attempt to lift the oven by the handle. Lift at the sides as shown in the figure (see arrow).
- Check that the appliance has not been damaged in transit.
- Oven dimensions and kitchen unit dimensions are shown in the opposite figure.
- Kitchen units in contact with the oven must be heat resistant (80°C).
- If plastic laminates or cement are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result.

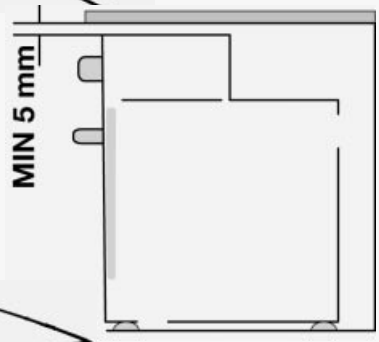




# Installation

- For correct ventilation, follow the ventilation opening directions shown in the figure (at least 500 x 80 mm). Also provide for at least 5 mm clearance between the top of the oven and the lower edge of the worktop. This space must not be obstructed by cross rails or other structural elements.
- During oven installation, care must be taken to ensure that the sides are not touching the front edges of the housing or adjacent drawers and doors (see picture).
- Carry out the electrical connections between cooktop and oven (see chapter "Electrical connection").
- Secure the oven to the kitchen unit with screws (**A**) as shown.

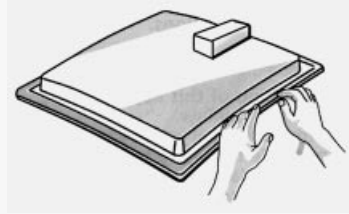


# Installation

**Cooktop**

- **The cooktop must be set into a worktop between 20 mm and 50 mm thick.**
  **There must be nothing between the cooktop and the oven (cross rails, brackets, etc.).**
- **If the cooktop is to be installed next to a column unit, leave a distance of at least 100mm from the edge of the cooktop to the side of the column unit.**
- Cut an opening in the worktop of the dimensions shown in the Product Description Sheet supplied separately.
- If not already present, fit the supplied seal to the cooktop flange after cleaning the contact area as shown in the figure.



**Cooktop with electric hotplates**

- If the worktop is made of wood, fit the supplied clips.

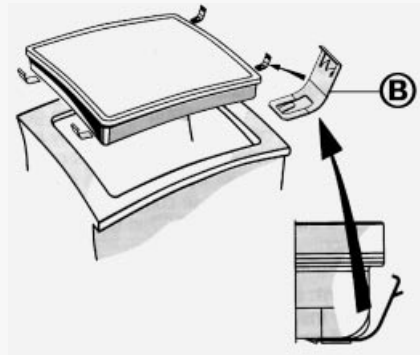
**1.** Position the 4 spring clips (**B**) and fit them in their locations on the underside of the cooktop.

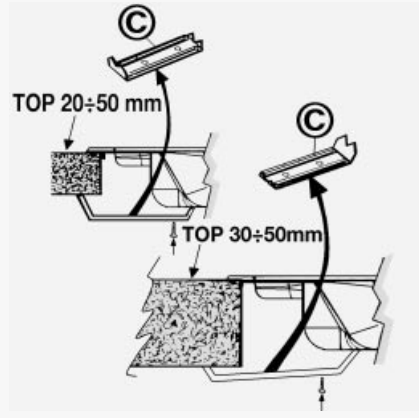
**2.** Fit the cooktop into the worktop.

- **If the worktop is made of marble, plastic, ceramics, natural stone, etc.,** the cooktop must be secured with brackets (**C**) code 4819 310 18528 (to be requested from After Sales Service).

**1.** Position the brackets over the holes and secure them with the supplied screws.

**2.** Fit the cooktop into the worktop.



# Installation

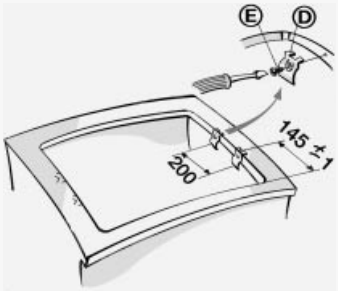
**Glass-ceramic cooktop**
**N.B.:** Remove the protective film before installing the cooktop.

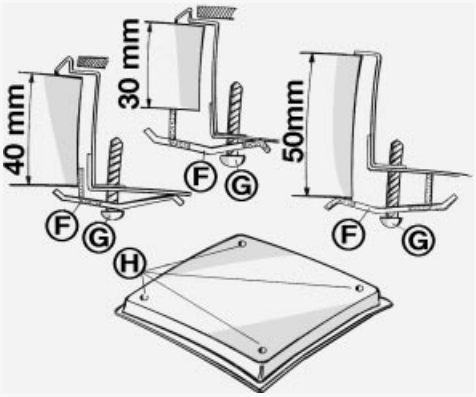
- **If the worktop is made of wood,** use the supplied spring clips and screws.

**1.** Position the 4 clips (**D**) as shown and at the specified dimensions.
**2.** Secure the clips using screws (**E**).
**3.** Fit the cooktop into the worktop.

- If the worktop is made of marble, plastic, ceramics, natural stone, etc., the cooktop must be secured with brackets (**F**) code 4819 404 78697 (to be requested from After Sales Service).

**1.** Fit the cooktop into the worktop.
**2.** Position the 4 brackets (**F**) as shown in the figure, in accordance with the thickness of the worktop.
**3.** Fix the 4 screws (**G**) in holes (**H**).



# Electrical connection

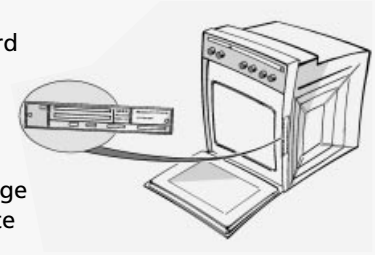
- **Make sure the appliances are installed and connected to the electricity supply by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.**
- **The installer is responsible for the correct electrical connection of the appliances and the observance of the relative safety regulations.**
- **The appliance must be connected to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.**
- **The appliances must be earthed by law.**
- **Do not use multiple plug adapters or extension leads.**
- **After the appliances have been installed, the electrical components must be inaccessible.**

**WARNING: DO NOT CONNECT TO THE POWER SUPPLY BEFORE YOU HAVE FINISHED CONNECTING THE OVEN AND COOKTOP.**

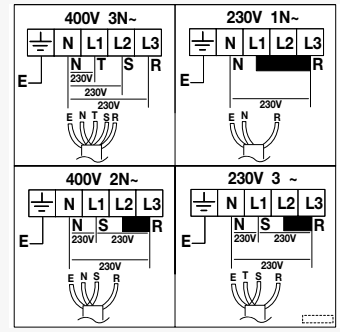
- Mount the oven in the kitchen unit.
  Make sure the power cord is not trapped.

**Connecting the oven to the power supply**

- Make sure that the voltage shown on the rating plate is the same as the power supply voltage in your home.
  The rating plate is on the front edge of the oven cavity (visible with oven door open).
- Use a type H05RR-F power cord (minimum length 800 mm).
- **Warning: All the oven's components operate at 230-240 V. When using a 400 V connection, make sure that the voltage reaching the oven is 230-240 V, as illustrated in the side table.**

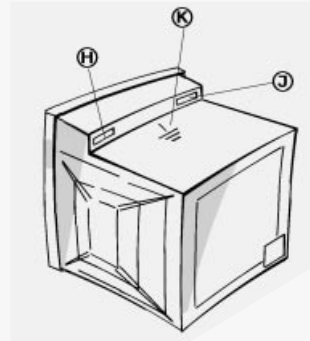


| Conductors x numbers | Connection |
|---|---|
| 1N+ ⏚ ~ | HO5 RR-F 3 x 4 mmq |
| 2N+ ⏚ ~ | HO5 RR-F 4 x 2,5 mmq |
| 3+ ⏚ ~ | HO5 RR-F 4 x 2,5 mmq |
| 3N+ ⏚ ~ | HO5 RR-F 5 x 1,5 mmq |




**Interconnecting cooktop and oven**

- Before connecting the oven to the power supply, check that the cooktop is among the ones listed in the cooktop/oven pairing product sheet.
  Connect the 3 pole and 4 pole connectors to the respective connectors on the oven.
- The 3 pole connectors (**H**) is located at the rear right hand side of the control panel, the 4 pole connector (**J**) is located at the top of the oven in the left hand corner (see figure).
- Connect the yellow/green striped earth wire(⏚) (**K**) from the cooktop to the screw located near the 3 pole connector.



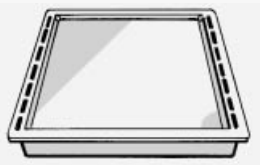
# Energy saving tips

- Use pots and pans whose bottom diameter is equal to that of the cooking zone or slightly larger.
- **Important:**
  **To avoid permanently damaging the glass-ceramic top, do not use:**
  **- Pots with bottoms that are not perfectly flat**
  **- Metal pots with enamelled bottom.**
- If possible, keep the pot covered when cooking.
- Cook vegetables, potatoes, etc. with little water in order to cut down cooking time.
- A pressure cooker allows you to save even more energy and time.

# Oven accessories

**Accessories supplied depend on the model**
**(refer to the Product Description Sheet supplied separately)**

**Drip tray**
The drip tray is designed to collect fat and food particles when it is positioned under the grid;
it can also be used as a griddle to cook meat, chicken and fish, with or without vegetables.
When using the drip tray under the grid, pour in a little water to avoid fat spatters and smoke.



**Baking tray**
For cooking biscuits, meringues and pizzas.

**Grid**
The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles.

It has two possible positions (⎍ or ⎌) and can be placed on any of the runners in the oven.

# Oven accessories

**Accessories supplied depend on the model**
**(refer to the Product Description Sheet supplied separately)**

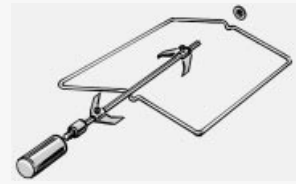
**Catalytic panels**
**(depending on model)**
The catalytic panels have a microporous coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particular fatty food.

**1.** To clean the oven heat it to 200°C when empty and leave it switched on for about an hour.

**2.** At the end of the cycle and when the oven is cool, use a moist sponge to remove food residues if necessary.

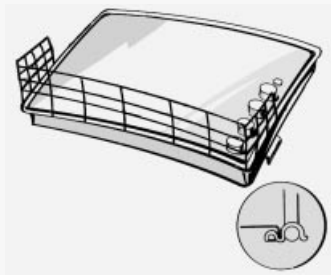
Do not use detergent or cleaners - risk of damaging the catalytic enamel coating

**Spit**
**(depending on model)**
Use the spit as indicated in the relevant chapter in the Product Description Sheet supplied separately.



# Cooktop accessories

**Child guard accessory**
**AMH 122**
This accessory can be obtained from the After Sales Service under Part N° 4819 310 18436 or from your Dealer under Ref. 017124.



# Cooking chart

| Food | Static function | | | Fan function | | | Static function+Fan | | |
|---|---|---|---|---|---|---|---|---|---|
| | Temp.°C | Shelf from bottom | Cooking Time (Mins.) | Temp.°C | Shelf from bottom | Cooking Time (Mins.) | Temp.°C | Shelf from bottom | Cooking Time (Mins.) |
| **Meat** | | | | | | | | | |
| Lamb (1,5 Kg) | 200 | 2 | 90-120 | 200 | 2 | 75-85 | 180 | 2 | 80-110 |
| Kid (1,5 Kg) | 200 | 2 | 90-120 | 200 | 2 | 75-85 | 180 | 2 | 80-110 |
| Mutton (1,5 Kg) | 200 | 2 | 90-120 | 200 | 2 | 75-85 | 180 | 2 | 80-110 |
| Veal (1,5 Kg) | 180 | 2 | 90-120 | 200 | 2 | 75-85 | 170 | 2 | 80-110 |
| Beef (1 Kg) | 180 | 2 | 90-120 | 200 | 2 | 65-75 | 170 | 2 | 80-110 |
| Pork (1 Kg) | 180 | 2 | 100-130 | 200 | 2 | 65-75 | 170 | 2 | 90-120 |
| Rabbit (1,5 Kg) | 180 | 2 | 100-110 | 200 | 3 | 75-85 | 170 | 2 | 90-120 |
| Chicken (1 Kg) | 200 | 2 | 65-75 | 200 | 2 | 60-70 | 200 | 2 | 65-75 |
| Turkey (3 Kg) | 180 | 2 | 180-200 | 200 | 2 | 130-150 | 180 | 2 | 180-200 |
| Goose (2 Kg) | 180 | 2 | 140-160 | 200 | 2 | 90-100 | 180 | 2 | 140-160 |
| Duck (1,5 Kg) | 180 | 2 | 90-120 | 200 | 2 | 75-85 | 180 | 2 | 90-110 |
| **Fish (approx 1 kg)** | | | | | | | | | |
| Gilt head | 180 | 2 | 45-55 | 180 | 2 | 40-50 | 170 | 2 | 45-55 |
| Bass | 180 | 2 | 60-80 | 180 | 2 | 40-50 | 170 | 2 | 60-80 |
| Salmon | 180 | 2 | 60-80 | 180 | 2 | 40-50 | 170 | 2 | 60-80 |
| Tuna | 180 | 2 | 60-80 | 180 | 2 | 40-50 | 170 | 2 | 60-80 |
| Trout | 180 | 2 | 45-55 | 180 | 3 | 40-50 | 170 | 2 | 45-55 |
| **Fish Steaks (1 kg)** | | | | | | | | | |
| Swordfish | 170 | 2 | 35-45 | 180 | 3 | 35-45 | 170 | 2 | 35-45 |
| Tuna | 170 | 2 | 35-45 | 180 | 3 | 35-45 | 170 | 2 | 35-45 |
| Salmon | 170 | 2 | 35-45 | 180 | 3 | 35-45 | 170 | 2 | 35-45 |
| Cod | 170 | 2 | 35-45 | 180 | 3 | 35-45 | 170 | 2 | 35-45 |
| **Vegetables** | | | | | | | | | |
| Stuffed peppers | 180 | 2 | 50-70 | 180 | 2 | 40-50 | 170 | 2 | 50-70 |
| Stuffed tomatoes | 180 | 2 | 50-70 | 180 | 3 | 55-65 | 170 | 2 | 50-70 |
| Baked potatoes | 180 | 2 | 40-50 | 200 | 3 | 55-65 | 180 | 2 | 40-50 |
| Au gratin | 180 | 2 | 40-50 | 200 | 3 | 65-75 | 180 | 2 | 40-50 |
| **Desserts etc.** | | | | | | | | | |
| Cakes | 150 | 2 | 35-45 | 150 | 3 | 30-40 | 150 | 2 | 35-45 |
| Cake with filling (fruit - cheese) | 160 | 2 | 60-80 | 160 | 3 | 45-55 | 160 | 2 | 60-80 |
| Tarts | 170 | 2 | 30-40 | 160 | 3 | 45-55 | 170 | 2 | 30-40 |
| Apple strudel | 180 | 2 | 40-50 | 190 | 3 | 45-50 | 180 | 2 | 40-50 |
| Biscuits | 140 | 2 | 20-35 | 150 | 1-3 | 25-35 | 140 | 2-4 | 20-35 |
| Choux pastry | 150 | 2 | 30-40 | 170 | 2-3 | 30-40 | 150 | 2-4 | 30-40 |
| Pies | 160 | 2 | 50-60 | 160 | 3 | 45-55 | 160 | 2 | 50-60 |
| Bread | 180 | 2 | 30-40 | 220 | 2 | 50-60 | 180 | 2 | 30-40 |
| Pizza | 225 | 2 | 10-15 | 250 | 1-3 | 30-40 | 225 | 2 | 10-15 |
| Lasagne | 180 | 2 | 35-45 | 200 | 3 | 35-45 | 180 | 2 | 35-45 |
| Vol-au-vents | 180 | 2 | 15-25 | 200 | 1-3 | 15-20 | 180 | 2-4 | 15-25 |
| Soufflès | 160 | 2 | 40-50 | 180 | 2 | 45-55 | 160 | 2 | 40-50 |

**N.B.: Cooking times and temperatures are purely guidelines. Oven functions depend on the model. Refer to the separate Product Description Sheet.**

# Cooking chart

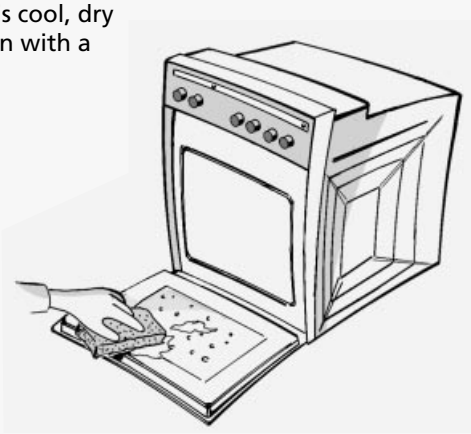
| Food | Grill | | | Grill+Fan | | |
|---|---|---|---|---|---|---|
| | Temp.°C | Shelf from bottom | Cooking Time (Mins.) | Temp.°C | Shelf from bottom | Cooking Time (Mins.) |
| Sirloin steak | 200 | 4 | 25-35 | 225 | 3 | 20-30 |
| Cutlets | 200 | 4 | 20-30 | 225 | 3 | 15-25 |
| Sausages | 200 | 4 | 25-35 | 225 | 3 | 20-30 |
| Pork chops | 200 | 4 | 20-30 | 225 | 3 | 15-25 |
| Fish | 200 | 4 | 20-30 | 220 | 3 | 15-25 |
| Chicken drumstick | 200 | 4 | 30-40 | 200 | 3 | 30-40 |
| Kebabs | 200 | 4 | 25-35 | 200 | 3 | 25-35 |
| Spare ribs | 200 | 4 | 35-45 | 200 | 3 | 35-45 |
| Chicken halves | 200 | 3 | 45-55 | 200 | 3 | 45-55 |
| Whole chicken | - | - | - | 200 | 3 | 60-70 |
| Roast (pork, beef, veal) (approx 1 kg) | - | - | - | 175 | 2 | 90-100 |
| Duck | - | - | - | 180 | 2 | 90-120 |
| Leg of lamb | - | - | - | 200 | 2 | 80-100 |
| Roast Beef | - | - | - | 200 | 2 | 40-60 |

**N.B.: Cooking times and temperatures are purely guidelines. Oven functions depend on the model. Refer to the separate Product Description Sheet.**

# Cleaning the oven and accessories

- When you finish cooking, wait for the oven to cool and then clean it to prevent the build-up of baked-on residues.
- If the food residues are baked on, use a specific oven cleaner and follow the manufacturer's instructions on the pack.
- Clean the exterior of the oven with a sponge and warm water.
- **Do not use abrasive cleaners or pan scourers.**
- Use a liquid detergent to clean the oven door window.
- Wash the accessories in a dishwasher or in the sink, using an oven cleaner.
- After the oven has been in prolonged use and when cooking on different levels (especially food with high water contents such as pizzas, stuffed vegetables, etc.) condensation may form on the inside of the door seal.
  When the oven is cool, dry any condensation with a cloth or sponge.

**Additional information for appliances which have an aluminium front:**
The material has a sensitive surface. In order to avoid scratches, only use a soft sponge and liquid cleaner to clean the front of the appliance.



**Removing the oven door (for cleaning)**

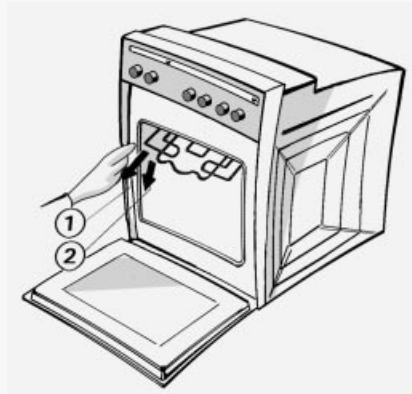
**1.** Open the oven door.
**2.** Press hinge catches (**A**) forwards.
**3.** Lift the catches until they engage and then remove the door.
**4.** While you are cleaning the oven, ensure you do not disengage the hinge retainer catches.
**5.** Refit the oven door by following the above steps in reverse order.

# Cleaning the oven and accessories

**Dropping the grill element to clean the oven roof (depending on model)**

- Do not attempt to clean the oven until it is cool.

**1.** To clean the oven roof, pull out the grill element and lower it as far as it will go.
**2.** Clean the oven roof and then return the grill element to its original position.



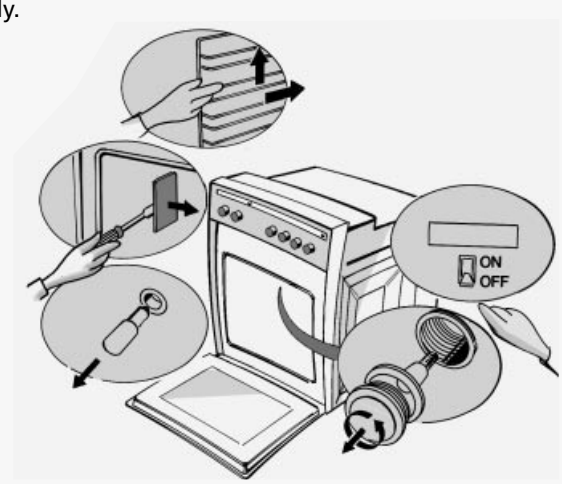

**Changing the oven lamp**

**1.** Disconnect the oven from electrical supply.
**2.** Unscrew the lamp cover.
**3.** Change the lamp (see N.B.).
**4.** Refit the lamp cover.
**5.** Reconnect the electrical supply.

**Changing the lateral lamp (depending on model)**

**1.** Disconnect the oven from electrical supply.
**2.** Remove the left hand side grid.
**3.** Use a screwdriver to prize off the lamp cover.
**4.** Remove the bulb (see N.B) from the ceramic holder. Fit the new bulb using plastic gloves, or degrease it with alcohol.
**5.** Reposition the lamp cover and press it against the oven wall until it clicks into place.
**6.** Refit the side grid.
**7.** Reconnect the power supply.

**N.B:** Use exclusively 25 W, 230 V, E-14 type, T300°C lamps only, available from After Sales Service.



# Cleaning the cooktop

Before cleaning the cooktop, disconnect it from the electrical supply and wait until it has cooled.

**Care and Maintenance of conventional cooktop**

- Use a cloth and warm soapy water.
- Do not use abrasives, corrosive cleaners, cleaners containing chlorine or pan scourers.
- Do not leave acidic substances on the cooktop (vinegar, salt, lemon juice, etc.).

**Stainless steel cooktop**

- Use a proprietary cleaning product for stainless steel.

**N.B:** Prolonged use of the cooktop may result in slight discoloration of the stainless steel surfaces around the hotplates. This is caused by the high temperature of the hotplates.

**Cleaning the hotplates**

Clean the hotplates when they are warm (not hot!). Use a cloth moistened with water and salt. Dry and clean with a cloth moistened with cooking oil.

**Care and maintenance of glass-ceramic cooktops**

Clean the cooktop, when it is cool, after each use. This will prevent the build-up of dirt and make cleaning easier.

- Use a clean cloth, absorbent kitchen wipes and washing up liquid or a specific glass-ceramic hob cleaner.
- Remove baked-on dirt with the supplied scraper tool and specific cleaning products.
- Food spills should be cleaned off before they bake onto the glass-ceramic surface.
- Do not use abrasive products, bleach, oven-cleaner spray or pan scourers.
- The cooktop should be treated periodically with a proprietary brand of protective wax for glass-ceramic hobs.

# Troubleshooting guide

**Oven not working**
- Switch the oven off and then on again to see if the problem persists.
- Check for the presence of mains electrical power.
- Oven selector on position "0" ?
- Check whether you have made the temperature setting and the function setting.
- If the electronic programmer display (depending on model) presents the message "OFF", press any key to reset the oven and then set the clock.
- Ensure that the mechanical programmer (depending on model) is set to .

**Cooktop not working**
- Ensure that the cooktop is receiving electrical power.
- Control knob set to **"0"**? Set the main disconnect switch upline of the appliance to **"OFF"** for a few minutes and then back to **"ON"** and see if the problem persists.

# After Sales-Service

SERVICE 0000 000 00000

**Before contacting After Sales Service:**

**1.** Try to solve the problem (see "Troubleshooting Guide").

**2.** Turn off the appliance and restart it to see if the fault is repeated.

**If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.**
**Please give:**
- a short description of the fault,
- the exact type and model,
- the service number (number after the word Service on the rating plate) is located on the underside of the cooktop or on the Product Description Sheet and on the right hand edge of the oven cavity (visible when the oven door is open). The service numbers are also indicated on the guarantee booklet,
- your complete address and phone number.

Printed in Italy

5019 410 54241/A GB 2/0101